

# User Manual



*Model EME2725*



# Contents

|  |           |
|--|-----------|
| <b>Safety Instructions</b> .....                 | <b>4</b>  |
| Utensil safety .....                             |           |
| Testing suitability of cookware .....            | <b>5</b>  |
| Foil containers .....                            |           |
| Food safety .....                                | <b>5</b>  |
| <b>Oven utensils and accessories guide</b> ..... | <b>7</b>  |
| Technical Data .....                             |           |
| <b>Unpacking</b> .....                           | <b>8</b>  |
| Installation .....                               |           |
| Connecting to the mains .....                    |           |
| <b>The microwave and accessories</b> .....       | <b>9</b>  |
| Name and function of parts .....                 |           |
| Accessories .....                                |           |
| Control panel .....                              | <b>10</b> |
| Display window .....                             |           |
| Turntable installation .....                     |           |
| <b>How to operate your microwave oven</b> .....  | <b>11</b> |
| Setting the clock .....                          |           |
| Pause / Clear .....                              |           |
| Child safety lock .....                          |           |
| Plus Time .....                                  |           |
| Microwave cooking .....                          | <b>12</b> |
| Microwave setting guide .....                    |           |
| Microwave cooking in one or three stages .....   | <b>13</b> |
| Manual Defrosting .....                          | <b>14</b> |
| Auto Defrost .....                               | <b>15</b> |
| Auto Programmes .....                            | <b>16</b> |
| Auto Programme Example .....                     | <b>17</b> |
| <b>Charts</b> .....                              |           |
| Recommendations for Defrosting using 180W .....  | <b>18</b> |
| <b>Microwave Hints</b> .....                     | <b>19</b> |
| Microwave Tips .....                             |           |
| <b>Care and cleaning</b> .....                   | <b>20</b> |
| <b>After-sales Service and spare parts</b> ..... | <b>21</b> |

## Congratulations on the purchase of your new Microwave Oven


Thank you for having chosen a Electrolux product. We are convinced that you will find your new microwave oven very useful and that it will be of great help to you. As with all new kitchen appliances, it will take some time to learn all the new functions and features, but with time, this oven will become indispensable to you.


### Before using your Microwave Oven

Read through the instruction manual carefully and ensure that you follow the recommendations given, these instructions have been prepared so that you get the best from your new Electrolux Microwave Oven. It is important that this instruction book is retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or if you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

### Safety Instructions

- The built-in safety interlock switches prevent the microwave oven from operating when the door is open.
- Do not tamper with them, or attempt to operate the oven with the door open as open door operation can result in exposure to microwave energy.
- Do not allow food spills or cleaner residue to accumulate on door sealing surfaces. See the Cleaning and Care section for cleaning instructions.
- It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (warped), (2) hinges and latches (broken or insecure), (3) door seals and sealing surface.


 **WARNING** : If the door, hinges/latches or door seals are damaged, the microwave must not be operated until it has been repaired by a authorized service person.


 **WARNING** : It is hazardous for anyone except factory trained service personnel to service or make adjustments to this oven. Contact your nearest authorised service agent if service should be required.

- Do not remove the outer case, door or control panel at any time. Doing so may cause exposure to extremely high voltage.
- Install or locate this oven only in accordance with 'installation instructions' found in this manual.
- Use the appliance for its intended use as described in this manual. Do not use corrosive chemicals in this appliance. This type of oven is

specifically designed to heat, cook, or defrost food. It is not designed for industrial or laboratory use neither for commercial use as this will invalidate the guarantee.

- Do not operate the oven empty. If food or water is not present to absorb the microwave energy, the magnetron tube can be damaged.
- Do not store this appliance outdoors. Do not use this product near water.
- Do not attempt to dry clothing or newspapers in the microwave oven. These items can ignite.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

 **WARNING** : If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames. Never use water.

 **WARNING** : Only allow children or infirm persons to use the microwave, without supervision, when adequate instructions have been given so that the child or infirm person is able to use the microwave in a safe way and understand the hazards of improper use.

### Utensil safety

Most glass, glass ceramic and heat-resistant glass-ware utensils are excellent for use in the micro-wave oven. Although microwave energy will not heat most glass and ceramic items, these utensils can become hot as heat transfers from the food to the container. The use of oven gloves to remove dishes is recommended.

## Testing suitability of cookware

- Utensils should be checked to ensure they are suitable for use in Microwave Ovens.
  - Place the cookware in the microwave along with a glass half full of water. Heat on **(900W)** (100%) for one minute. If the cookware feels hot, you should not use it. If it is just slightly warm, you can use it for reheating but not for cooking. If the dish is room temperature, it is suitable for microwave cooking.
  - Paper napkins, wax paper, paper towels, plates, cups, cartons, freezer wrap and cardboard are great convenience utensils. Always be sure containers are filled with food to absorb energy and thus avoid the possibility of overheating or ignition.
  - Many plastic dishes, cups, freezer containers and plastic wraps may be used in the microwave oven. Follow manufacturer's instructions when using plastics in the oven. Avoid using plastic utensils with foods that have high fat or sugar content since these foods reach high temperatures and could melt some plastics.
  - Do not leave oven unattended, and look at it from time to time when heating or cooking food in plastic, paper or other combustible containers.
  - Metal utensils and utensils with metallic trim should not be used in the microwave oven, unless specifically recommended for microwave use.
  - Containers with restricted openings, such as bottles, should not be used for microwave cooking.
  - Use caution when removing a lid or cover from a dish to avoid steam burns.
7. The container and turntable may become hot during use, take great care when removing either from the oven. It is advisable to use an oven cloth or glove when doing so.
  8. Remember when using an aluminium foil container that the reheating or cooking times may be longer than you are used to, always ensure that the food is piping hot before serving.

## Food safety

- Do not heat food in a can in the microwave oven. Always remove the food to a suitable container.
- Deep fat frying should not be done in the microwave oven, because the fat temperature cannot be controlled, hazardous situations can result.
- Popcorn may be prepared in the microwave oven, but only in special packages or utensils designed specifically for this purpose. This cooking operation should never be unattended.
- Pierce foods with non-porous skins or membranes to prevent steam build-up and bursting. Apples, potatoes, chicken livers, and egg yolks are examples of items that should be pierced.
- The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.

## Foil containers

Shallow foil containers may safely be used to reheat foods in your microwave oven providing the following rules are observed:

1. Foil containers should not be more than 3 cms (1 1/4") deep.
2. Foil lids must not be used.
3. The foil containers must be at least two-thirds full of food. Empty containers must never be used.
4. Foil containers should be used singly in the microwave oven and should not be allowed to touch the sides. If your oven has a metal turntable or cooking rack, the foil container should be placed on an upturned oven-proof plate.
5. Foil containers should never be re-used in the microwave oven.
6. If the microwave oven has been in use for 15 minutes or more, allow it to cool before using it again.



**WARNING** : Liquids or other foods must not be heated in sealed containers since they are liable to explode.



**WARNING** : Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.



**WARNING** : When heating liquids, e.g. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
  2. Do not overheat.
  3. Stir the liquid before placing the container in the oven and again halfway through the heating time.
  4. After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.
- Do not force the turntable to rotate by hand. This may cause malfunctioning.
  - Arcing in the oven during microwave operation usually occurs from use of metallic utensils. Continuous arcing, however, can damage the unit. Stop the programme and check the utensil.
  - Care should be taken not to obstruct any air vents located on the top, rear, side and bottom of the oven.



**WARNING :** Some products such as whole eggs and sealed containers – for example, closed glass jars – may explode and should not be heated in this oven. Occasionally, poached eggs may explode during cooking. Always pierce the yolk, then cover and allow the standing time of one minute before removing cover.



**WARNING :** Do not use this oven for commercial purposes. This oven is made for domestic use only.

**KEEP THESE INSTRUCTIONS !**



It is quite normal for steam to be emitted around the door, or for misting to occur on the door, or even for water droplets to appear below the door during the cooking cycle. This is merely condensation from the heat of the food and does not affect the safety of your oven. The door is not intended to seal the oven cavity completely.

## Oven utensils and accessories guide

A variety of Utensils and Materials may be used for cooking in your microwave oven. For your safety and to prevent damaging utensils and your oven choose, appropriate utensils and materials for each cooking method.

The list below is a general guide.

| Material                   | Utensils                         | Microwave Cooking |
|----------------------------|----------------------------------|-------------------|
| <b>Ceramic &amp; Glass</b> | Corning ware                     | YES               |
|                            | Heat resistant glass ware        | YES               |
|                            | Glass ware with metal decoration | NO                |
|                            | Lead crystal glass               | NO                |
| <b>China</b>               | Without metal decoration         | YES               |
| <b>Pottery</b>             |                                  | YES               |
| <b>Plastic</b>             | Microwave oven heat-proof wear   | YES               |
|                            | Plastic wrap                     | YES               |
| <b>Metal</b>               | Metal baking pan                 | NO                |
|                            | Aluminium foil*                  | YES               |
| <b>Paper</b>               | Cups, plates, towels             | YES               |
| <b>Waxed Paper</b>         |                                  | YES               |
| <b>Wood</b>                |                                  | NO                |
| <b>Accessories</b>         | Turntable                        | YES               |
|                            | Turntable support                | YES               |

**YES: Utensils and accessories to use**

**NO: Utensils and accessories to avoid**

**\*NOTE: Use aluminium foil only for shielding purposes, overuse may cause arcing.**

## Technical data

|                          |        |        |                          |                  |
|--------------------------|--------|--------|--------------------------|------------------|
| <b>Overall dimension</b> | Width  | 520 mm | <b>Power source</b>      | 220–230 V, 50 Hz |
|                          | Depth  | 376 mm | <b>Fuse</b>              | 10 A             |
|                          | Height | 292 mm | <b>Power consumption</b> | 1450W            |
| <b>Cavity dimension</b>  | Width  | 349 mm | <b>Microwave (Power)</b> | 900W             |
|                          | Depth  | 355 mm | <b>Weight</b>            | 19 kg            |
|                          | Height | 220 mm | <b>Volume</b>            | 27 litre         |

## Unpacking

N.B. When you unpack the oven, check that the product is free from damage. Damage or any missing parts must be reported immediately to the retailer.

The oven, parts of the oven or the accessories may be wrapped by a protection foil. If so, you must remove this foil before using the oven. Do not leave packing material so that small children can play with it. This can be hazardous.

## Installation.

1. Remove any promotion label from the door.
2. The oven should be installed on a flat, level surface. The surface must be strong enough to safely bear the weight (19 kg) of the oven, and the contents. To avoid the possibility of causing vibration or noise the oven must be in a stable position.
3. Keep the oven away from heat and water. Exposure to heat and water can lower oven efficiency and lead to malfunctioning, so be sure to install the oven away from heat and water sources.
4. Do not block air vents on the top and the sides of the cabinet and also do not place any articles on the top of the oven. If air vents are blocked during operation, the oven may overheat, and this may lead to malfunctioning. Hot air escapes from the vents, so be sure not to obstruct it or let curtains come between the oven and the rear wall.
5. Place the oven as far away from radios and TV's as possible. This oven does conform to EEC requirements of radio interference suppression, but some interference may occur if it is placed too close to a radio or TV, so keep them as far apart as possible.
6. If positioned in a corner, leave a gap of at least 15 cm from the walls and 15 cm above the microwave.

**IMPORTANT!** The oven can be placed almost anywhere in the kitchen. Make sure the oven is placed on a flat, level surface and that vents as well as the surface underneath the oven are not blocked (for sufficient ventilation).

### Connecting to the mains

The oven is delivered with the power cord and a plug for 230V, 50Hz, earthed socket outlet. Earth protection minimises the risks should a short circuit occur. Check to ensure the voltage of the oven matches the supply.

N.B. If the oven is connected to the socket via an extension cord, make sure the cord is earthed.



**WARNING :** This appliance must not be used on a non-earth protected power supply. Contact an electrician if you are uncertain regarding electrical connection of the oven or provision of earth protection of the supply.



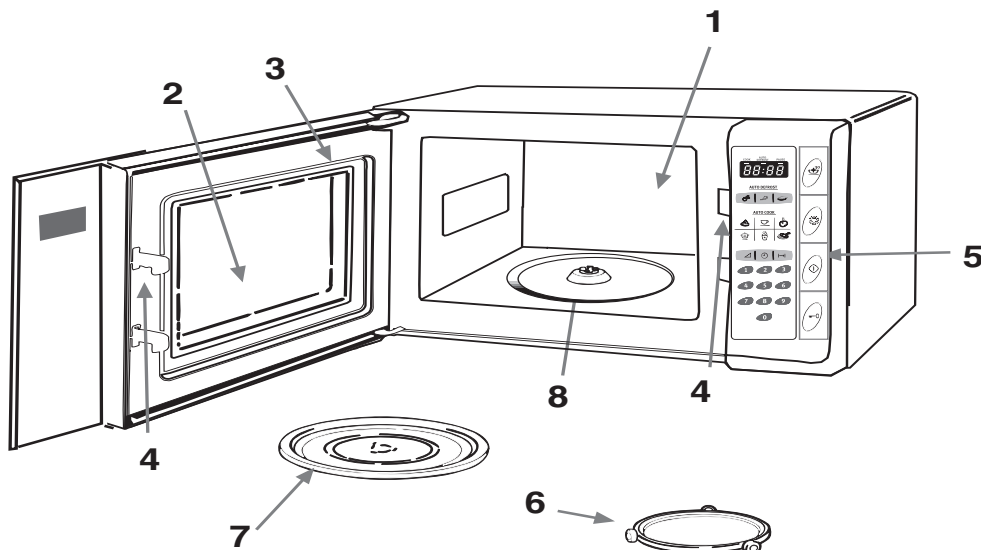
**WARNING :** This appliance must be earthed. If this appliance is fitted with a non-rewireable plug for which your socket is unsuitable, the plug should be cut off and the appropriate plug fitted. If it is necessary to change the fuse in a non-rewireable plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the plug must not be used until a replacement is obtained.



**WARNING :** It is hazardous for anyone other than factory trained service personnel to carry out any service or repair operation that involves the removal of a cover that gives protection against exposure to microwave energy.



## The Microwave and Accessories



### Name and function of parts

1. Cooking compartment. Wipe the compartment clean after using the oven.
2. Viewing window. Food can be checked while the microwave oven is in operation.
3. Oven door. The door must always be firmly closed while cooking.
4. Latch hook, Safety interlock system.
5. Control panel.
6. Turntable support. Place the support on the floor of the cooking chamber to support the turntable.
7. Turntable. Made of special heat-resistant glass. Food in a suitable container is placed on this tray for cooking. Do not use the oven without the turntable.
8. Drive shaft for turntable.

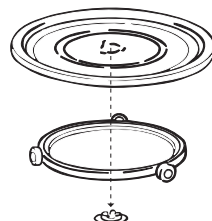
### Turntable Installation

1. Place the turntable support on the cavity Bottom.
2. Place the turntable on top of the turntable support as shown in the diagram. Make sure that turntable hub is securely locked in the turntable shaft. **Never place the turntable upside down.**
  - Both turntable and turntable support must always be used during cooking.
  - All food and containers of food are always placed on this turntable for cooking.
  - This turntable rotates clockwise and anticlockwise; this is normal.

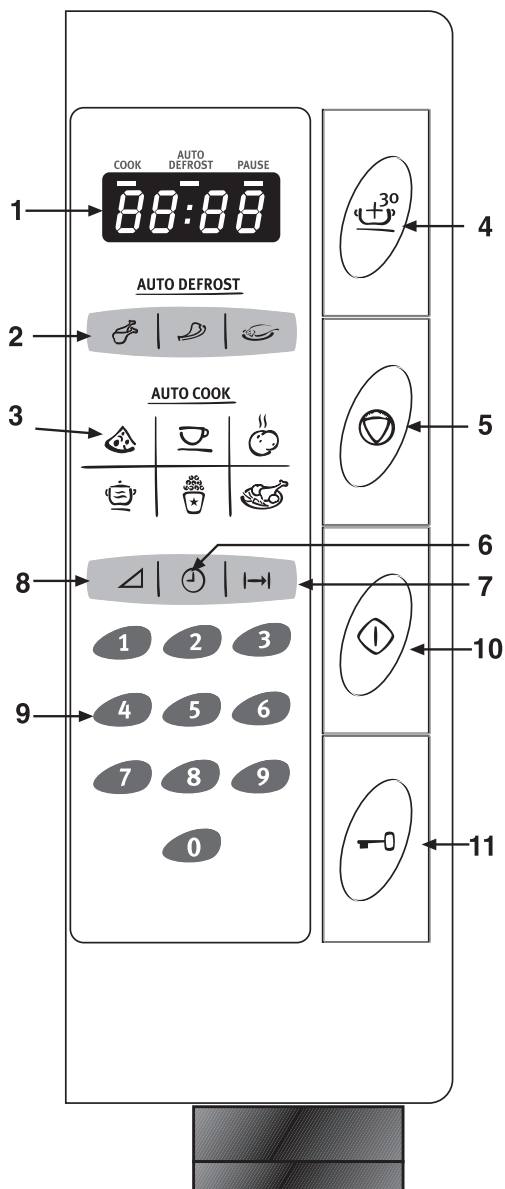
Turntable

Roller rest

Drive Shaft



## Control Panel



**1. Display window** - showing time of day, operating mode and cooking time.

**2. Auto Defrost by weight.**

Poultry  
Meat  
Fish



**3. Auto Cook**

Pizza  
Beverage



Potato  
Hold Warm



Popcorn  
Plated Meal



**4. Plus Time** - To add 30 seconds of cooking time to your program.

**5. Pause/Clear** - To Pause your microwave program or clear a program.

**6. Clock** - To set the time.

**7. Cook Time** - For setting cook time.

**8. Power** - To set power.

**9. Number pad** - To enter time, weight and power.

**10. Start** - Press to start your program.


**11. Door Open** - Press to open the door.

## How to operate your microwave oven.

### Setting the clock



When your oven is plugged in for the first time or when power resumes after a power interruption, the clock symbol and numbers in the display window flash and the time is reset to 0:00.

#### Example: To set 4.30

1. Set the desired time (12 hour format) using the number pad.
2. Touch the Clock button (  ) to lock in the time and start the clock running.

**If you need to change the time of day after setting, press the clock button, the numbers in the display window will flash. You can then set the time as above.**


#### Example: To change the time to 11.45

1. Press and the Clock button (  ). The numbers in the display window will flash.
2. Set the desired time (12 hour format) using the number pad.
3. Touch the Clock button (  ) to lock in the time and start the clock running.

### Pause/Clear

If you would like to stop the oven during cooking without opening the door, touch Pause/Clear **ONCE**. To continue cooking, touch Start. Should food be removed from the oven before the set cooking time is completed, touch Pause/Clear **TWICE**.




You can turn off the oven during cooking, to stir or re-arrange food. There are two ways of doing so:

1. Just open the door, the safety mechanisms stop microwave power. To continue cooking, close the door and touch Start.
2. Touch Pause/Clear (  ) **ONCE**, and open the door. To continue cooking, close the door and touch Start.

### Child safety lock

This oven has a safety feature which prevents the Accidental running of the oven by a child. After the lock has been set, no part of the microwave oven will operate until the child lock feature has been cancelled.

#### To set:


1. Open the door and touch the Clear (  ) button so that the time of day only is displayed
2. Touch '  ' button.
3. Touch Start (  ) button 5 times, Loc will be displayed

To cancel the child lock, simply repeat the setting procedure. Loc disappears and the time of day Display reappears in the window.

### Plus Time

The microwave oven includes a programme which gives you 30 sec's of additional cooking time, during any manually set program, by pressing the " **Plus Time** " button.

#### To set:

1.  Touch the Plus Time button during any manually set program.









This feature cannot be used during any of the automatic programmes.

# Microwave cooking

This basic microwave cooking method allows you to cook food for a desired time. In addition to the maximum power level, you can select different microwave power from 10 levels, **Hi W(900W)** to 90W for the foods that require slower cooking.

Foods with high moisture content should be cooked on maximum power as this is the fastest cooking method and best maintains the natural flavour and texture of the foods.

**Example: To cook at 450W for 1 min 30 sec's:**

1. Open the door and touch Clear (  ).
2. Touch the cook time button (  ).
3. Set the desired time by pressing buttons '  ', '  ' then '  ' on the number pad.
4. Touch the power button (  ).
5. Set the desired power (450W = 5) by pressing button '  ' on the number pad.
6. Close the door and touch Start (  ).



The Microwave oven is automatically set to 900W(HiW). If this power level is required for cooking, you may set the time and then press start (You do not need to select the required power) At the end of the cooking time, the microwave power will automatically stop. The cooling fan and oven light will continue to run whilst 5 soft audible bell sounds are heard. ' End ' will appear in the display window. After the cooking time has finished pressing Pause/Clear will reset the display window to the time of day.

# Microwave setting guide

| Power Setting |       | Suggested use  |
|---------------|-------|--|
| 90W           | PL-1  | <b>Keeping warm</b> : Keeping foods warm   |
| 180W          | PL-2  | <b>Defrost</b> : Thawing frozen foods.   |
| 270W          | PL-3  | <b>Simmer</b> : Completing the cooking cycle of some pot roasts. Casseroles and stews.           |
| 360W          | PL-4  | <b>Medium Low</b> : Baked custards or cheesecakes.   |
| 450W          | PL-5  | <b>Medium</b> : Faster defrosting for casseroles and stews.                                      |
| 540W          | PL-6  | <b>Medium Hi</b> : Baking cakes and sponge puddings  |
| 630W          | PL-7  | <b>Reheat Low</b> : Reheating of casseroles and stews..  |
| 720W          | PL-8  | <b>Reheat</b> : Reheating pre-cooked foods.  |
| 810W          | PL-9  | <b>Reheat Hi</b> : Roasting joints of meat and poultry.  |
| 900W          | PL-10 | <b>Max Power</b> : Boiling or reheating liquids. Cooking vegetables. Preheating a browning dish. |

## Microwave cooking in two or three stages
















This basic microwave cooking method allows you to cook food for a desired time at different power levels. In addition to the maximum power level, you can select different microwave power from 10 levels, **HiW(900W)** to 80W for the foods that require slower cooking.

Foods with high moisture content should be cooked on maximum power as this is the fastest cooking method and best maintains the natural flavour and texture of the foods.

---

**Example: To cook at 450W for 1 min 30 sec's, then at 900W for 7min.**

---

1. Open the door and touch Clear (  ).
  2. Touch the cook time button (  ).
  3. Set the desired time by pressing buttons '  ', '  ', then '  ' on the number pad.
  4. Touch the power button (  ).
  5. Set the desired power (450W = 5) by pressing button '  ' on the number pad.
  6. Touch the cook time button (  ).
  7. Set the desired time by pressing buttons '  ', '  ', then '  ' on the number pad.
  8. Touch the power button (  ).
  9. Set the desired power (900W = 10) by pressing button '  ' then '  ' on the number pad.
  10. Close the door and touch Start (  ).
- 



If you wish to cook in three stages, simply repeat steps 2, 3, 4 and 5 before you press the start button.









## Manual defrosting

For manual defrosting (without operating the Auto Defrost feature), use 180W. The blue defrost symbol appears in the window display whenever this power level is selected. To speed up the defrosting of dense foods over 450g (1lb), the oven may be started on **Hi W(900W)** power for 1- 3 minutes, then reduce to 160W until defrosting is complete.

---

**Example: To defrost at 180W for 8 min 30 sec's:.**

---

1. Open the door and touch Clear (  ).
  2. Touch the cook time button (  ).
  3. Set the desired time by pressing buttons '  ', '  ', then '  ' on the number pad.
  4. Touch the power button (  ).
  5. Set the desired power (160W = 2) by pressing button '  ' on the number pad.
  6. Close the door and touch Start (  ).
- 



At the end of the defrosting time, the microwave power will automatically stop. The cooling fan and oven light will continue to run whilst 5 soft audible bell sounds are heard. ' End ' will appear in the display window. After the defrosting time has finished pressing Pause/Clear will reset the display window to the time of day.

## Defrosting Tips



1. It is better to underestimate defrosting time if you are unsure. Food will continue to defrost during the standing time.
2. Separate food as soon as possible.
3. Turn large items, e.g. joints, halfway through the defrosting time, or at pause.
4. Remove any thawed food as soon as possible.
5. Remove or open any packaging before defrosting.
6. Place food in a larger container than that which it was frozen in, this will allow for easy stirring.
7. Begin thawing poultry, breast side down and turn over halfway through defrosting time or at pause. Delicate areas such as wing tips can be shielded with small pieces of smooth foil.
8. Standing time is very important, particularly for large, dense foods which cannot be stirred to ensure that the centre is completely defrosted before cooking.

Auto Defrost



Auto Defrost by Weight is an accurate defrosting method for frozen meat, poultry or fish.

| Programme       | Microwave mode | Quantity      | Display |
|-----------------|----------------|---------------|---------|
| Defrost Poultry | Microwave Only | 0.1kg – 3.0kg | de f1   |
| Defrost Meat    | Microwave Only | 0.1kg – 2.0kg | de f2   |
| Defrost Fish    | Microwave Only | 0.1kg – 2.0kg | de f3   |



Example: To defrost 1.7 kg of Poultry:

1. Open the door and touch Clear ( CLEAR ).
2. Touch Poultry Defrost button once (  ).
3. Set the desired weight ( 1.7 kg ) by pressing buttons ' 1 ' then ' 7 ' on the number pad.
4. Close the door and touch Start (  ).

Example: To defrost 0.8 kg of Meat:

1. Open the door and touch Clear ( CLEAR ).
2. Touch Meat Defrost button once (  ).
3. Set the desired weight ( 0.8 kg ) by pressing buttons ' 0 ' then ' 8 ' on the number pad.
4. Close the door and touch Start (  ).

Example: To defrost 1.2 kg of Fish:

1. Open the door and touch Clear ( CLEAR ).
2. Touch Fish Defrost button once (  ).
3. Set the desired weight ( 1.2 kg ) by pressing buttons ' 1 ' then ' 2 ' on the number pad.
4. Close the door and touch Start (  ).





The Auto Defrost function can be used in conjunction with two and three stage cooking. Auto Defrost can only be set for the first stage. Follow the instructions for two and three stage cooking to add an extra cooking stage.

## Auto Programmes



The Auto Programme features allow you to simply and automatically cook or reheat a range of popular foods. Your oven offers the following Auto programmes.

| Programme           | Microwave mode | Quantity  | Display               |
|---------------------|----------------|---|-----------------------|
| Pizza Slice         | Microwave Only | 1, 2 or 3 Slices<br>(Chilled Pizza)               | P1, P2, P3            |
| Beverage            | Microwave Only | 1, 2 or 3 mugs                                    | CU P1, CU P2, CU P3   |
| Potato              | Microwave Only | 1, 2 or 3 potatoes                                | PO1, PO2, PO3         |
| Popcorn             | Microwave Only | 100g<br>(1 standard pack)                         | POP                   |
| Hold Warm           | Microwave Only | Any   | (Hold Warm Indicator) |
| Reheat Plated meals | Microwave Only | Small (170g).<br>Regular (250g).<br>Large (350g). | SAL,<br>rEG,<br>bIG,  |



### Pizza Slice

To automatically reheat slices of Pizza, you simply press the ' Pizza ' (  ) button 1, 2 or 3 times depending on the number of Pizza Slices, you can now close the door and press Start (  ).

### Beverage

To automatically heat up a drink, you simply press the ' Beverage ' (  ) button ( once for 1 cup, twice for 2 cups and three times for 3 cups ), you can now close the door and press Start (  ).



### Potato

To automatically cook potatoes, you simply press the ' Potato ' (  ) button 1, 2 or 3 times depending on the number of potatoes, you can now close the door and press Start (  ).



Pierce foods with non-porous skins or membranes to prevent steam build-up and bursting. Apples, potatoes, chicken livers, and egg yolks are examples of items that should be pierced.



### Popcorn

To automatically cook a bag of popcorn, you simply press the ' Popcorn ' (  ) button once , you can now close the door and press Start (  ).





Use only one packet of Microwave Popcorn at a time. Do not leave the oven unattended during this program. Do not try to pop un-popped kernels. If the popcorn does not pop sufficiently, **DO NOT** press the popcorn button again. Always follow the Popcorn manufacturers guidelines. Face the bag away from you when opening to avoid contact with any steam that is released.

### Hold Warm

The Hold Warm function is used to keep food warm for a maximum of 30 minutes (in steps of 10 minutes) after cooking has finished. Set your cooking programme as usual. To set this program simply touch the **Hold Warm** (  ) button. (Once for 10 mins. Twice for 20 mins. Three times for 30 mins.) you can now close the door and press Start (  ).




### Reheat Plated meals

To automatically reheat a plated meal, you simply press the ' Reheat Plated Meals ' (  ) button 1, 2 or 3 times depending on the size of the plated meal ( once for a regular meal, two times for a small meal and three times for a large meal ), you can now close the door and press Start (  ).






## Auto Programmes Examples




### Example: To Reheat 2 Slices of Pizza:

1. Open the door and touch Clear (  ).
2. Touch the Pizza Slice button (  ) 2 times.
3. Close the door and touch Start (  ).




### Example: To Reheat 3 beverages

1. Open the door and touch Clear (  ).
2. Touch the Beverage button (  ) 3 times.
3. Close the door and touch Start (  ).




### Example: To cook 2 potatoes

1. Open the door and touch Clear (  ).
2. Touch the Potato button (  ) 2 times.
3. Close the door and touch Start (  ).




### Example: To cook a bag of Microwave Popcorn (100g)

1. Open the door and touch Clear (  ).
2. Touch the Popcorn button (  ) once.
3. Close the door and touch Start (  ).

### Example: To set the Hold Warm function for 20 mins

1. Open the door and touch Clear (  ).
2. Set your cooking programme as usual.
3. Touch the Hold Warm button (  ) 2 times.
4. Close the door and touch Start (  ).

### Example: To Reheat a regular sized plated meal:

1. Open the door and touch Clear (  ).
2. Touch the Reheat Plated Meals button (  ) once.
3. Close the door and touch Start (  ).



At the end of the cooking time, the microwave power will automatically stop. The cooling fan and oven light will continue to run whilst 5 soft audible bell sounds are heard. 'End' will appear in the display window. After the cooking time has finished pressing Pause/Clear will reset the display window to the time of day.

## Recommendations for Defrosting (Using 180W)

Some foods such as bread and fruit, can successfully be thawed manually by using the power setting.

| FOOD                           | PREPARATION   | (180W)     | STANDING TIME |
|--------------------------------|---|------------|---------------|
| Bread                          |   |            |               |
| Small loaf                     | Place on microwave-proof rack or kitchen paper.<br>Turn over halfway through defrosting time.                       | 8–10 min.  | 10–15 min.    |
| Sliced large loaf              | Place on microwave-proof rack or kitchen paper.<br>Turn over halfway through defrosting time.                       | 10–13 min. | 10 min        |
| 2 slices                       | Place on kitchen paper.   | 45–60 sec. | 5 min.        |
| 1 bread roll                   | Place on kitchen paper.   | 45–60 sec. | 5 min.        |
| 2 bread rolls                  | Place on kitchen paper.   | 1–1½ min.  | 5 min.        |
| Cakes and Pastry               |   |            |               |
| Gateau 450g/1 lb               | Remove from packaging, place on plate.  | 9–11 min.  | 15–30 min.    |
| Cheesecake<br>450g/1 lb        | Remove from packaging, place on plate.  | 9–11 min.  | 15–30 min.    |
| Pie (cooked)<br>450g/1 lb      | Remove from packaging, place on plate.  | 7–9 min.   | 15–30 min.    |
| Pastry 450g/1 lb               | Remove from packaging, place on plate.  | 7–9 min.   | 15–30 min.    |
| Butter                         |   |            |               |
| 250g/8.8 oz<br>(1 packet)      | If foil wrapped, remove from wrapper and place on a plate   | 3–4 min.   | 5–10 min.     |
| Fruit                          |   |            |               |
| 225g/8 oz<br>Soft berry fruits | Place in a single layer in a shallow dish.  | 5–6 min.   | 5–10 min.     |
| 450g/1 lb<br>Soft berry fruits | Place in a single layer in a shallow dish.  | 7–8 min.   | 5–10 min.     |
| Plated meal                    |   |            |               |
| 400g/14 oz                     | Cover with a plate or non P.V.C. cling film.<br>To reheat, microwave on 100% (900W) for 3–4 minutes.                | 7–8 min    | 5–10 min.     |
| Vegetables                     |   |            |               |
|                                | It is not necessary to defrost vegetables before cooking.<br>All vegetables can be thawed and cooked on 100% (900W) |            |               |

## Microwave Hints

- Always keep the oven clean – avoid spill-overs and do not forget to clean under the glass tray and the inside of the door.
- Preferably use round or oval casseroles with a lid when cooking in your microwave oven.
- Do not use metal or metal decorated casseroles. Certain plastic materials can melt and be warped by hot food.
- Cover the food when cooking. Use a glass lid, a plate or grease proof paper.
- Pastry, bread and the like can be defrosted directly in a bread basket or on a paper towel.
- If frozen food is heated in its packaging, the packaging should be opened. Packaging containing metal or metal decoration must not be used unless specifically recommended for use in the microwave. Remove metal clips and wire ties.
- Smaller pieces of aluminium foil can be used to cover parts that easily over cook such as chicken legs.
- Food with peel or skin should be pierced with a fork – e.g. potatoes and sausages. Do not boil eggs in the microwave oven as they can explode.
- Put large, thick pieces close to the edge of the casserole and try to cut the food in to even sized pieces. Always place the food in the centre of the oven.
- The food will be evenly cooked if you stir or turn it a few times.
- Always set a shorter cooking time than indicated in your recipe to avoid over cooking. The larger the amount of food the longer it takes.
- Use little or no water for vegetables.
- Use less salt and spices than for 'normal' cooking.
- Season afterwards.
- Allow a few minutes 'standing' time after the oven has switched off to ensure complete and even cooking results.
- Always ensure food is piping hot throughout before serving.
- Use pot holders or gloves when taking dishes and food from the oven.

## Microwave Tips

- **Softening Honey**  
If you have a jar of honey which has crystallised, remove lid and place the jar in the oven, microwave on medium power for 2 minutes.
- **Melting Chocolate**  
Break 100g of chocolate into squares, place in a bowl and heat on high power for 1-2 minutes and stir well.
- **Softening or Melting Butter**  
Melting takes a few seconds on high power. Softening is best done more gently on low power.
- **Freshen or Warm Bread**  
Use medium power for few seconds.
- **Peeling Garlic easily**  
Heat 3 or 4 cloves of garlic on high power for 15 seconds. Squeeze at one end until the clove pops out.
- **Fruit Juice**  
Citrus fruits will yield more juice if they are heated on high power for 15 seconds before squeezing.
- **Cooking Porridge**  
Porridge is easily cooked in the serving dish with no sticky pan to wash. Follow food manufacturers' recommendations.

## Care and cleaning

The oven must always be clean. Residue of food from spillovers or spatters will attract microwave energy causing it to burn on. This could reduce the efficiency of the oven and may cause bad odours. Do not attempt to tamper with or make any adjustments or repairs to any part of the oven. Repairs should only be done by a qualified service technician.

**Be sure the oven is disconnected from the electricity supply before cleaning.**

## Cleaning the accessories (turntable and support)

Clean them with mild detergent after removing them from the cavity. The turntable support should be carefully handled.

**CAUTION:** The inside of the oven and turntable get very hot, so do not touch them immediately after use.

## Cleaning the interior

Always keep the inside of the oven clean. Wipe up spill-overs and food spatters immediately. Deposits that are allowed to remain on the oven walls, door seal and door surface will absorb microwave energy, reduce the efficiency of the oven, and possibly damage the oven interior. Use mild, liquid detergent, warm water and a soft, clean cloth to remove deposits.

**NEVER USE ABRASIVE CLEANERS, COMMERCIAL OVEN CLEANERS OR STEEL WOOL PADS ON ANY PART OF THE MICROWAVE OVEN.**

To loosen difficult deposits, boil a cup of water in the microwave oven for 2 or 3 minutes.

**NEVER USE A KNIFE OR ANY UTENSIL TO REMOVE DEPOSITS FROM OVEN SURFACES.**

To remove odours from the oven interior, boil a cup of water plus 2 tablespoons of lemon juice for 5 minutes.

## Cleaning the exterior

Open the oven door when cleaning the control panel. This will prevent the oven from being turned on accidentally. You should clean outside surfaces of the oven with mild liquid detergent and water followed by a wiping with clear water to remove any excess detergent. Dry with a soft cloth.

Spray-on window cleaners or all purpose spray-on kitchen cleaners can also be used. Never use abrasive cleaners, scouring pads or harsh chemicals on outside surfaces of your oven. To prevent damage to the working parts, do not allow water to seep into ventilation openings.

## After-sales service and spare parts

**If the appliance does not work correctly, carry out the following checks first before contacting the local After-Sales Service Centre.**

**If the oven does not start:**

- Check that the appliance is connected to the mains.
- Check that the plug is pushed in properly.
- If appropriate, replace the fuse in the plug by another of the same rating and check that the plug is wired correctly.
- Check that any switch, at the wall socket or elsewhere in the circuit, is ON.
- Check that the wall socket is working by plugging in something else that you know is working.
- Check the fuse in the fuse-box.

**If the microwaves are not operating:**

- The child security feature might have been set (available on some models)
- Check that the controls have been set correctly.
- Check the adjustments/procedures by referring to the instruction manual.
- Check that the door is closed properly. (If particles of food or other things remain stuck in the doorway, the door will not close correctly and the microwave oven will not operate.)
- Check that the Start button is activated.

If the oven still does not work properly after the above checks, contact the local Electrolux After-Sales Service Centre. The address can be found on the following pages of this user guide.

### **IMPORTANT :**

**If you call out a technician for one of the above faults or to repair a fault caused by incorrect installation or operation, you will be charged for this call-out even if the appliance is still under guarantee.**

When you make your call to the After-Sales Service Centre, you will be asked for the following information:

1. Your name, address and postcode
2. Your telephone number
3. Clear and concise details about the fault
4. The model number
5. The serial number
6. The purchase date

We advise you to write down the information below so that you will have the details to hand:

**Model number:** ..... **EME2725** .....

**Serial number:** .....

**P.N.C.:** .....

**Purchase date:** .....

**If your appliance is still under guarantee, you must be sure that the necessary checks have been made, because a technician call-out charge will be levied if the problem is not mechanical or electrical.**

**Please note that your proof of purchase will be required for any call-out made during the guarantee period.**

### **Spare parts**

Spare parts can be purchased through your After-Sales Service Centre.

### **Customer service**

For all general enquiries about your Electrolux appliance or for other information on Electrolux products, contact our Customer Service centre by mail or telephone.





